

MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 900			TIME OUT 1015
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WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MY REBULT IN CESSATION OF YOUR FOOD GPERATIONS. STARLISHMENT NAME: FAULKINETS GROCERY ANY KNOSS SPECIAL SPECIA	NEXT BOUTIN	JE INSPE	CTION, OR SUCH S	SHORTER PERI	OD OF TIME AS	MAY BE	SPEC	IFIED I	N WRIT	TING BY T	HE REGULA	ILITIES WHICH MUST BE CORREC ATORY AUTHORITY. FAILURE TO PERATIONS.	COMPLY	Y	
ADDRESS: 108 S Frisco Street CITYZIP' Arbyrd, MO S78-654-3830 FAX: P.H. PRICRITY: Arbyrd, MO S78-654-3830 FAX: P.H. PRICRITY: Arbyrd, MO SROWER SPIRAL SAMENT SCHOOL STORE ARCHARY SCHOOL SESSERT	ESTABLISHMENT NAME: OWNER: Alyz Khosa									PERSON IN CHARGE: Dean Din					
CITYLEP Arbyrd, MO	ADDRESS:	108 5	Frisco Stre	eet	•							COUNTY: Dunklin			
SCHOOL SENIOR CENTER SUMMER F. TOVEN SUM	CITY/ZIP: Arbyrd, MO 573-654			573-654-	-3830 FAX:					P.H. PRIORITY: H M			L		
Propending Goutine Complaint Other	☐ BAKER ☐ RESTA	Y	C. STORE SCHOOL				F.P.						ENDORS	8	
Deproved Disapproved Dis	☐ Pre-ope					Oth									
RISK FACTORS AND INTERVENTIONS Risk Factors are food preparation precises and amployee behaviors most commonly reported to the Centers for Diseases Control and Prevention as contributing factors in toodborne lines so rubreads. Public health interventions are control measures to prevent foodborne liness or ripury. Corprises	☐ Approved	☐ Dis				≣								==3	
Bill Battors are food proparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as controlling factors in robothornal liness or injury. Corplance Demonstration of Knowledge OUT Demonstration of Knowledge Corplance Demonstration of Knowledge OUT Person in Charlespreamed, demonstrates knowledge, and performs diffes and performs differ and	License No	n/a		30-10-2	RISK FA	CTORS	AND	INTER	RVENT	TIONS		V 10 2 2 2 1 2 3 5 5 6 1			
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Prevention of Food Contamination Physical Facilities			Leave and the			×		strips us	ed						
Insects, rodents, and animals not present						×	Nonfood								
Contamination prevented during food preparation, storage and display X Personal cleanliness: clean outer clothing, hair restraint, fingernalis and jewelry X Wiping cloths: properly used and stored X Fruits and vegetables washed before use Person in Charge /Title: Dean Din Telephone No. 573-888-9008 Plumbing installed; proper backflow devices X Sewage and wastewater properly disposed X Toilet facilities: properly constructed, supplied, cleaned X Garbage/refuse properly disposed; facilities maintained X Physical facilities installed, maintained, and clean Date: 3/6/2024 Inspector: Telephone No. 573-888-9008 Telephone No. 573-888-9008 Telephone No. 573-888-9008						x		Hot and							
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Person in Charge /Title: Dean Din Telephone No. 573-888-9008 X Physical facilities installed, maintained, and clean Date: 3/6/2024 EPHS No. 1647 Follow-up: Date: 4/10/2024	X Wiping cloths: properly used and stored											-			
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 900	TIME OUT 1015
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ESTABLISHMEN Faulkner	T NAME S Grocery	ADDRESS 108 S Frisco S	 Street		CITY/ZIP Arbyrd, MO			
FO	OD PRODUCT/LOCATION	TEMP. in ° F FOOD PRODUCT/ LOCATION				TEMP. in ° F		
Ambient	air/ Produce Display- left/right		ambio	ent air/ meat cool	er (retail area)			
	chicken/hot hold			ambient air/ 8-do	or cooler			
r	nashed potatoes/hot hold			ambient air/ mea	t walk in			
	ambient air/ deli case		aml	bient air/ dairy co	oler left/right			
	pizza prep cooler		а	mbient air/ produ	ce walk in			
Code Reference	Priority items contribute directly to the eli or injury. These items MUST RECEIVE	mination, prevention or red	RITY ITEMS duction to an accept nin 72 hours or as	table level, hazards as stated.	ssociated with foodborne illness	Correct by (date)	Initial	
6-501.111	-501.111 some evidence of pests throughout- spider webs around lights and in corners in the produce pro- room and outside the restroom, dead bugs on floor and lower shelving in produce prep room an							
	under shelving in hot dog readroppings observed in the out	ach in cooler in reta utside storage shed	ail area and in d where single	the rear storage service items	e room, mouse are stored.			
3-302.11	Underlying roof issues have	not been addresse	d since last in	spection. Rain	water is seeping into	4/10/	Man	
	the walk in cooler and pooling on the floor and dripping from the ceiling outside of the beer cave							
	walk in cooler. Discussed w							
	inspection making sure that	food items are kept	t out of areas	of potential con	tamination.			
Code Reference	and the second s						Initial	
						4/10	-/	
5-501.15	dumpster lids are missing		the dumpete	r area and area	and the cuteide eterage		141	
	excessive litter, clutter and o	vergrown weeds in	ine dumpste	r area and arou	ind the outside storage	4/10	NIN	
6-501.11	baseboard under the walkin Adhesive still on flooring in w	relle in franzor unde	ing on	and aroound a	daec	4/10	Dan	
6-201.11	Adnesive suil on liboring in w	aik in neezer unde	er the Shelving	and around t	suges	7,10	VIV	
6-501.12A	floor under shelving in the be	eer cave is soiled w	vith debris		,	4/10	DIN	
4-903.11	Single service items stored on the floor in the outside storage room.							
6-501.11	Ceiling tiles throughout establishment are stained including in the deli above the Migali cooler, in the meat prep room, and throughout the retail area. Underlying roof issues must be addressed an							
6-202.11a	damaged tiles replaced. a Fluerescent bulbs in retail produce ease are not shielded.							
NRI	Next Routine inspection		DOMBED 02 0	OMMENTO				
		EDUCATION PI	ROVIDED OR C	OMINEN 19				
Person in C	^{harge /Title:} Dean Din ≵	S.		T EDUO N	Date: 3/6/2024	Ves	□ No	
los decta	Mu Offina	Telephon 573-888		EPHS No. 1647 CANARY - FILE COPY	Follow-up: Follow-up Date: 4/	10/2024	No E6.37A	